Louis' Mixed Drinks

With

Hints for the Care & Serving of Wines

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LOUIS' MIXED DRINKS

Louis J. Muckenaturm.

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Hints for the Care & Serving of Wines

by

Louis Muckensturm

H·M·Caldwell Co·

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NOTE

In the following receipts most of the quantities are given by glasses. The size of the glasses usually varies a trifle in each locality, but the usual amount of liquid contained in them is approximately as follows:

Lemonade-glass, twelve ounces.

High-ball glass, six ounces.

Star-glass or star champagne-glass, four and a half ounces.

Bar-glass, three ounces.

Cocktail-glass, two and one-half ounces.

Liqueur-glass, or " pony," one ounce.

How to Serve and Drink Wines

LOUIS' MIXED DRINKS

HOW TO SERVE AND DRINK WINES

Having had many opportunities to serve and taste wines of all sorts and kinds for dinner parties and in that way learning by experience the most pleasant mode and successful manner of procedure, I think it well to give a few hints on the subject. With canapes, clams, oysters, and relishes of all kinds, serve Vermouth, Sherry, Madeira, or Marsala. With soups and fish, serve white wines, such as Rhine wine, Sauterne, or light white Burgundies. With relêves or entrées serve clarets, such as red Bordeaux, red Hungarian wines, red Swiss, or Italian wines. Such wines do not clog the appetite as stronger ones would do, but on the contrary they give you new vigour. Burgundy can be served any time after these courses. With roasts, serve champagne or any kind of sparkling wines. With coffee serve Kirsch, brandy, or fine champagne; after coffee serve liqueurs.

Never drink any hard liquors, such as whiskey, gin, or cocktails, or any kind of mixed drinks, with clams or oysters; it is liable to upset you for the rest of the evening.

The following menu will give you a good idea on what wines to use with a dinner:

MENU

Canape Norvegien *Gordon Sherry*

Cotuits

Celery Stuffed Olives Radishes

Potage Careme *Sauterne*

Smelts, Fancy Manton Sliced Cucumbers

Sweetbread Eugenie *Pontet Canet*

New Potatoes French Peas

Cassolette of Terrapin Maryland *Romanee*

Sherbet Parfait Amour Cigarettes

Redhead Duck, Salade Parisienne *Pommery*

Fancy Glace Cigars

Cheese Croquettes

Fruit

Coffee Special *Fine Champagne*

Liqueurs

Characteristics of Some of the Chief Wines in Use

CHARACTERISTICS OF SOME OF THE CHIEF WINES IN USE

AUSTRIAN. These wines are strong, generous, full-flavoured, and pure, with good bouquet. Those of the Burgundy type are especially excellent.

BURGUNDY. This is one of the finest wines, possessing great richness of flavour and exquisite perfume, together with the more delicate qualities essential to a "vin tout excellent," the result of an equable climate, favourable soil, and skilful management. The principal varieties are:

Chablis, a white Burgundy, with a pale amber colour, very delicate and pellucid, dry in quality and of an agreeable aroma.

Chambertin, a sound, firm, delicate-flavoured wine, with seductive aroma, and a taste that has been described as slightly suggestive of raspberry.

Clos de Vougeot, somewhat similar in character to Chambertin, and an exquisite wine, which has been called the king of Burgundy.

Romanee, a rare and very costly wine, of rich and ruby colour, soft-flavoured, with a delicate bouquet.

Other varieties are: Beaujolais, Beaune, Blaguy, Challonaise, Corton, Macconais, Meurseult, Nuit, Pommard, Richebourg, and Volnay St. Georges.

CALIFORNIA, a generous, fine-flavoured wine of excellent bouquet. The lighter kinds have considerable delicacy and refinement.

CANARY, an excellent and luscious white wine, sweet, yet with an acid principle, that develops with age.

CAPE. The chief wines produced at the Cape are from the Constantia and Muscatel grapes. They are of excellent and improving quality, possessing high vinous properties, rich in flavour and aroma.

CHAMPAGNE. The products of the fruitful province from which this wine takes its name are almost endless in variety and quality. The skill and labour and expense which have been lavished by the great makers upon the manufacture of their wines, fully justify the high prices which their choicest vat-fuls command. The best judges of champagne invariably prefer the dryer wines, in which the exquisite natural bouquet and delicate vinous flavour of the wines are unspoiled by overliqueuring or with high-proof brandy.

CLARET. As much valued for its wholesome restorative qualities as for those which appeal to connoisseurs.

Chateau Grille. A dessert wine very popular in this country.

Chateau Lafitte. Renowned alike for its luminous colour and exquisite softness and delicacy of flavour.

Chateau la Rose. Of somewhat greater alcoholic strength, yet of pronounced fine flavour, and bouquet like the combined odour of the pith of a fruit stone and almonds.

Chateau Margaux possesses a rich, yet refined, delicacy of flavour and exquisite bouquet that is unsurpassed.

The other principal varieties are: Chateau Beychevelle, Chateau Danzac, Chateau Haut Brion, Chateau Leoville, Chateau Mouton Rothschild, Chateau Pareil, Chateau Pontet Canet, Chateau Smith Haut Lafitte, Floirac, Médoc, St. Emilion, St. Estephe, and St. Julien.

LOUIS' MIXED DRINKS

CYPRUS. This new wine is of a bright amber hue, which becomes a dull brown with age. The bitter taste observable in the young wine develops into a smooth, nutty flavour when aged. It possesses balsamic properties of value.

GREEK. This wine somewhat resembles Burgundy in taste and character, but with rather more body and roundness of flavour. When young it possesses a slight acidulous taste, which disappears with age.

HOCK and other German wines.

Hochheimer, a light, pleasing, wholesome, delicate-flavoured wine, which improves with age, and for some time increases in strength.

Other varieties are: Brauneberger, Deidesheimer, Dreimanner, Grafenberg, Johannisberger, Josephhofen, Kesselling, Konigsbach, Liebfraumilch, Marcobrunnen, Rosenberg, Rothenberg, Rudesheimer, Niersteiner, Travern, Turkheimer, Steinwein.

HUNGARIAN. These wines are sound, durable, and abundant, the produce of a prolific soil, rich in flavour, aroma, and delicacy.

ITALIAN. Italian wines are mostly red, and although some of them are excellent, they are chiefly prepared for home consumption, most of the wines being bottled in the old Roman style, in large glass flasks, with oil on the top. The kind best known in America is Chianti.

MADEIRA. A fragrant and delicious wine, golden in colour, which gains great mellowness and soft fulness of flavour with age, yet not without a delicate pungency.

Malaga. A sweet wine, very powerful, and in high repute. A peculiar flavour is given to it by

the addition of a small quantity of wine slightly burned.

Malmsey. This is the grape from which much of the finest Madeira is grown. It is cultivated in many places, but it is supposed originally to have come from Napoli di Malvaise, a small Greek island.

Marsala. A golden wine, somewhat resembling Madeira in character. It is agreeable in flavour and keeps well.

NEUCHATEL. A Swiss wine, very light flavoured and a trifle sparkling, slightly sour, and with a beautiful amber colour.

PORT WINE is a wine of great natural strength, pure flavour, and bouquet. The best comes chiefly from the Alto Douro district and improves greatly with maturity.

Tarragona is a Spanish port, very wholesome and pleasing in flavour, of refinement, but not in a high degree. It is largely recommended by the medical faculty as an inexpensive substitute for high-class port. The monks who had to leave France for refusing to pay taxes for their Chartreuse and are now in Spain, took the name of Tarragona for Chartreuse.

SAUTERNE. A white Bordeaux, a fairly strong, luscious wine, of delicate vinous flavour.

Chateau Yquem, a white Bordeaux, possesses resplendent colour resembling liquid gold, exquisite bouquet, and a delicious flavour remarkable for its rich, velvety softness.

Different varieties are: Barsac, Chateau Filhot, Chateau Latour Blanche, Chateau Suduiraut, Haut Sauterne, Vin de Graves.

LOUIS' MIXED DRINKS

SHERRY. The natural characteristics of sherry are strength, aroma, and durability.

Amontillado is a pale, dry wine, remarkable for its delicacy, limpidity, and high flavour.

Manzanilla is of pale straw colour, light, remarkably dry, slightly bitter and aromatic. It is a very wholesome wine, especially when truly matured.

Montilla is among the finest growth of Spain, highly prized for its body and general excellence, but varying considerably in flavour.

Olorosa is of a deeper colour than Amontillado, also fuller, richer, and more mellow, with a nutty flavour, and especially fragrant bouquet.

Vintages from 1880 to 1905

THE VINTAGES FROM 1880 to 1905

Under the date of June 22, 1906, it is reported from France that the vines are doing well, the flowers are plentiful, and that the wine growers expect a very good vintage for the year of 1906, if the worms do not get into the flowers.

CHAMPAGNE

1880 Good body and style with elegance.

1881 Not big, but dry, clean wines which turned out well.

1882 Small in quantity and bad in quality.

1883 Not a very high-class wine.

1884 An excellent year. Wine of fine quality and elegance.

1885 A light wine, but rather elegant.

1886 Full-bodied.

1887 Light and elegant.

1888 A poor vintage.

1889 Delicate wines of good style.

1890 A useful but not high-class wine.

1891 Quality thin.

1892 The best vintage of recent years.

1893 Wine very abundant and good.

1894 Good and sound.

1895 Fairly good quality.

1896 Wines thin, as the grapes had to gathered green in wet weather.

1897 Better than the preceding year.

1898 Quality irregular.

1899 The wines are turning out well.

1900 Large yield of good sound wines.

1901 A large yield, but the wines were thin and of moderate quality.

1902 Quantity small and quality only moderate, owing to excessive rain.

1903 Wine turning out fine.

1904 Good, sound wines.

1905 Moderate quantity and fairly good quality.

RHINE AND MOSELLE

1880 Quantity limited but quality fair.

1881 Large in quantity but poor in quality.

1882 Quantity and quality bad.

1883 All good wines, some very good.

1884 Abundant yield and fair quality.

1885 Good quality.

1886 Small quantity. Some very good wines.

1887 Indifferent in every respect.

1888 Wines very thin.

1889 Not very favourable.

1890 Light and very useful wines.

1891 Unripe.

1892 Quality better than previous year.

1893 Quality excellent.

1894 Not satisfactory.

1895 Light, elegant wines.

1896 Quality poor, owing to continuous rain in the autumn.

1897 Wines turning out fairly good.

1898 Not very good and generally unsatisfactory.

1899 Quality medium.

1900 Fairly abundant and good.

1901 Limited quantity. Wines thin, due to excessive rain.

1902 Yields small. Wines rather light but of fair quality.

1903 Fair average yield, wines, however, only moderate.

1904 Wines have good colour and vinosity.

1905 Fairly plentiful, quality medium.

BURGUNDY

1880 Very small quantity and poor in quality.

1881 Good quantity and exceedingly good in quality.

1882 Half an average crop. Quality not good.

1883 Good quantity, useful wine.

1884 Quality good, rich in colour and vinosity.

1885 Good quality, possessing good colour and alcoholic strength.

1886 Small quantity, quality good.

1887 Half an average crop, very good quality.

1888 Quality very good.

1889 Small yield, but very good wines.

1890 Wines not so good as previous year.

1891 Quality fairly good.

1892 Wine excellent, with good colour, body, and vinosity.

1893 Good quantity and quality.

1894 Good colour and body.

1895 Good colour and much vinosity.

1896 Wines somewhat light but sound.

1897 Wines moderate.

1898 Fine quality.

1899 Quality very good.

1900 Wine light in body, quality moderate.

1901 Wine plentiful, quality medium.

1902 Small quantity, wines useful.

1903 Satisfactory both as regards quantity and quality.

1904 Wines fruity and full of character.

1905 Fairly large and quality good.

LOUIS' MIXED DRINKS

CLARET

1880 Medium colour, clean, useful as beverage wines, but not fine.

1881 Full-bodied, rather coarse, and did not maintain early promise.

1882 Very light and thin, vines affected by mildew.

1883 Light, many vines mildewed.

1884 Medium colour and better results.

1885 Light, mostly mildewed.

1886 More body than foregoing.

1887 Big, useful wines.

1888 Light and elegant.

1889 Not popular.

1890 Full-bodied, very useful wines, turning out well.

1891 Light, rather elegant.

1892 Medium colour, not a success.

1893 Good body and useful as beverage wines.

1894 Rather thin and light.

1895 Fermentation incomplete in many parts.

1896 Wines clean, with good body and colour.

1897 Quality as a rule bad.

1898 Quality good.

1899 Quality moderate.

1900 Quality moderate but useful.

1901 Rather plentiful; lacking in body and colour, owing to excessive rain.

1902 Wines possessing flavour, but are rather light.

1903 Fairly abundant and good.

1904 Wines turning out very successfully.

1905 Medium colour, clean, useful as a beverage wine, but not fine.

PORT

1880 Medium colour and body.
1881 Dry and clean wines.
1882 Sound and clean.
1883 Similar to foregoing.
1884 Rich and fine quality, a great success in bottles.
1885 Clean and sound.
1886 Lacking both in quantity and quality.
1887 Very good.
1888 Sound and useful.
1889 Better than the year before.
1890 Very good, rather light.
1891 Light, clean, and useful.
1892 Better than foregoing.
1893 Crops suffered from mildew, quality poor.
1894 Quality medium.
1895 Crops mostly gathered in the wet and tainted with mildew.
1896 Good quality and turning out well.
1897 Good wines.
1898 Quality irregular.
1899 Quality not regular.
1900 Wines light but clean.
1901 About the same as foregoing.
1902 Moderate wines, but not likely to be shipped as a vintage.
1903 Some good wine made.
1904 Clean and sound.
1905 Light, clean, and useful. Not shipped.

LOUIS' MIXED DRINKS

SHERRY

1880 Very large and good quality.
1881 Grapes scorched and devoid of sugar.
1882 Very good quality.
1883 Quality rather irregular.
1884 Thin and hard.
1885 Plentiful, good quality.
1886 Not very good.
1887 High alcoholic strength.
1888 High alcoholic strength.
1889 Lacking in alcohol.
1890 Good quality.
1891 Quality good but light.
1892 About the same as foregoing.
1893 Quality medium.
1894 Better quality than 1893.
1895 Fairly good.
1896 Rather limited, but quality fairly good.
1897 Quality fairly good.
1898 Fine quality.
1899 Quality not good, intense heat having scorched the grapes.
1900 Wines very good.
1901 Average quality.
1902 Small yield, useful wines.
1903 Nearly an average yield and good.
1904 Fair average, good quality.
1905 Good useful wines after a year or two.

Cocktails

NOTE

A cherry can be added to practically every cocktail, excepting where the cocktail is wanted extra dry. In that case olives can be used, but I do not recommend them unless they are first wiped. The water in which olives come contains a certain amount of acid, for the purpose of preserving, and if it gets into a cocktail will usually give an unpleasant taste to the drink.

If cocktail cherries get flat or spoiled, add to a quart of cherries and their liquid two liqueur-glasses of alcohol and six lumps of sugar.

If cocktail stuffed olives turn black and float, change water in which the olives are and add a teaspoonful of salt to a quart of water. This will bring them back to their natural colour.

COCKTAILS

The following receipts are simply for one person

WHISKEY COCKTAIL

Take two dashes of orange bitters,
One dash of Curacao, and
One-half a bar-glass of Rye whiskey.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

OLD - FASHIONED WHISKEY COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino, and
One-half a bar-glass of Rye whiskey.

Fill the mixing-glass with ice, stir well, and strain into a cocktail-glass. Squeeze in the oil from a piece of lemon peel.

MANHATTAN COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters,
One dash of Curacao,
One liqueur-glass of Italian Vermouth, and
Two liqueur-glasses of Rye whiskey.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

SHAMROCK COCKTAIL

Take two dashes of Curacao, and
Three liqueur-glasses of Irish whiskey.

Put in a star-glass with a lump of ice, and fizz with ginger ale. Twist a small piece of lemon peel on top.

DRY MANHATTAN COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters,
Two liqueur-glasses of Rye whiskey, and
One liqueur-glass of French Vermouth.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist in a small piece of lemon peel and serve with a stuffed olive.

MORNING-GLORY COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters,
One dash of Maraschino,
Two liqueur-glasses of Bourbon whiskey, and
One liqueur-glass of French brandy.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. When ready to serve add a dash of absinthe.

BRANDY COCKTAIL

Take two dashes of orange bitters,
One dash of Curacao, and
Three liqueur-glasses of brandy.

Fill the mixing-glass with ice; stir well and strain into a bar-glass.

TURF COCKTAIL

Take two dashes of orange bitters,
Two dashes of Maraschino, and
Three liqueur-glasses of brandy.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. When ready to serve add a dash of absinthe.

LOUIS' MIXED DRINKS

WELLS COCKTAIL

Take one-quarter of a liqueur-glass of Creme de Menthe,
One-quarter of a liqueur-glass of Creme de Cassis,
One-quarter of a liqueur-glass of Fernet Branca, and
Two liqueur-glasses of Cognac.

Fill the mixing-glass with ice; shake well and strain into a bar-glass.

LIBBEY COCKTAIL

Take two dashes of raspberry syrup,
One dash of orange bitters,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of brandy.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

MARINE COCKTAIL

Take one dash of glycerine,
One dash of Fernet Branca, and
One cocktail-glass of Rock and Rye whiskey.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist a piece of orange peel on top.

SIMPSON'S COCKTAIL

Take two dashes of orange bitters,
Two dashes of Angostura bitters,
Two dashes of Curacao,
Two liqueur-glasses of Rye whiskey, and
One liqueur-glass of Gordon sherry.

Fill the mixing-glass with ice; stir well, and strain into a cocktail-glass.

AMER PICON COCKTAIL

Take one liqueur-glass of Italian Vermouth,
Two liqueur-glasses of Amer Picon, and
Two dashes of orange Curacao.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Squeeze a piece of orange peel on top.

PINE TREE COCKTAIL

Take one-half a bar-glass of gin, and
One teaspoonful of green Creme de Menthe.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Serve with a pitted olive.

YELLOW DOG

Take one-half a cocktail-glass of Scotch whiskey, and
One-half a cocktail-glass of Italian Vermouth.

Fill the mixing glass with ice; shake well and strain into a bar-glass. Add a small piece of orange peel.

ORANGE BLOSSOM

Take one-half a cocktail-glass of dry gin,
One-half a cocktail-glass of Italian Vermouth, and
One teaspoonful of orange juice.

Fill the mixing-glass with ice; stir well and strain into a bar-glass, adding a little orange peel.

SPIDER

Take two dashes of orange bitters,
One dash of Angostura bitters,
One dash of Curacao,
One liqueur-glass of Italian Vermouth, and
Two liqueur-glasses of Rye whiskey.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass. Serve with a cocktail cherry.

LOUIS' MIXED DRINKS

PRATT COCKTAIL

Take one-half a cocktail-glass of French Vermouth, and

One-half a cocktail-glass of Tom gin.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

RUSSELL COCKTAIL

Take one-half a cocktail-glass of Italian Vermouth, and

One-half a cocktail-glass of dry gin.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

STAR COCKTAIL

Take one-half a cocktail-glass of Italian Vermouth, and

One-half a cocktail-glass of Apple Jack.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

CLOS COCKTAIL

Take one-half a cocktail-glass of Italian Vermouth, and

One-half a cocktail-glass of Holland gin.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

J. S. J. COCKTAIL

Take four dashes of absinthe, and

A cocktail-glass of Italian Vermouth.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

CHAMPAGNE COCKTAIL

Take a lump of sugar and rub on a lemon so as to get a little of the oil on the sugar; put on the sugar one dash of Angostura bitters, place in a high-ball glass, and fill with half a pint of champagne.

FARMERS' COCKTAIL

Take a lump of sugar, rub on a lemon so as to get a little of the oil on the sugar. Put on one dash of Angostura or Boker bitters. Serve in a high-ball glass and fill with a pint of champagne cider.

DEWING COCKTAIL

Take one liqueur-glass of French Vermouth,
Two liqueur-glasses of gin, and
Two dashes of Creme de Cassis.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

L. H. COCKTAIL

Take one liqueur-glass of Italian Vermouth, and
Two liqueur-glasses of Gordon gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

HUNGARIAN COCKTAIL

Take one-half a bar-glass of gin,
Two dashes of orange bitters, and
Two dashes of apricot brandy.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

LOUIS' MIXED DRINKS

AIME COCKTAIL

Take one liqueur-glass of Italian Vermouth,
One liqueur-glass of Quinquina, and
One liqueur-glass of Rye whiskey.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

VERMOUTH COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters, and
One-half a bar-glass of Italian Vermouth.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

VERMOUTH COCKTAIL, DRY

Take two dashes of orange bitters,
One dash of Angostura bitters, and
Half a bar-glass of French Vermouth.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

FERNET COCKTAIL

Take two dashes of Curacao,
One liqueur-glass of Fernet Branca, and
Two liqueur-glasses of Italian Vermouth.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

SHERRY COCKTAIL

Take two dashes of Curacao and
One-half a bar-glass of Gordon sherry.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass, and serve with a tangerine peel.

SHERRY COCKTAIL, DRY

Take two dashes of Maraschino, and
One-half a bar-glass of dry Spanish sherry.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Serve with a lemon peel.

CUBAN COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of dry Spanish sherry.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

DUTCH COCKTAIL

Take a large beer-goblet, fill two-thirds with beer, and add
A little paprika pepper.

Stick a hot iron in the beer and drink while steaming.

SCOTCH WHISKEY COCKTAIL

Take two dashes of orange bitters,
One dash of Benedictine, and
One-half a bar-glass of Scotch whiskey.

Fill the mixing-glass with ice; shake well and strain into a bar-glass.

BENTON COCKTAIL

Take two dashes of orange bitters,
One-half a cocktail-glass of Italian Vermouth, and
One-half a cocktail-glass of Scotch whiskey.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass. Serve with a lemon peel.

LOUIS' MIXED DRINKS

LORD'S COCKTAIL

Take one liqueur-glass of green Creme de Menthe,
and
Two liqueur-glasses of Irish whiskey.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass. Serve with a stuffed olive.

ABSINTHE COCKTAIL

Take two dashes of any syrup,
Two dashes of Anisette,
Two liqueur-glasses of absinthe, and
One liqueur-glass of water.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

SODA COCKTAIL

Take three dashes of Boker or Angostura bitters in a high-ball glass, and fill slowly with soda. Fizz with a teaspoonful of sugar and drink immediately.

PORT WINE COCKTAIL

Take two dashes of orange bitters,
Two liqueur-glasses of French Vermouth, and
One liqueur-glass of port wine.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

COFFEE COCKTAIL

Take one teaspoonful of sugar,
One raw egg,
One liqueur-glass of port wine,
One liqueur-glass of sherry,
One liqueur-glass of brandy, and
Three drops of Creme de Cacao.

Fill the mixing-glass with ice; shake well and strain into a star-glass. Grate nutmeg on top.

GIN COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino, and
One-half a bar-glass of old Tom gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

GIN COCKTAIL, PLYMOUTH

Take two dashes of orange bitters,
One dash of Angostura bitters, and
One-half a bar-glass of Plymouth gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

GIN COCKTAIL, HOLLAND

Take two dashes of orange bitters,
One dash of Angostura bitters,
One dash of Curacao, and
One-half a bar-glass of Holland gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist the oil of a lemon peel on top.

SLOE GIN COCKTAIL

Take one dash of Angostura bitters,
Two dashes of Cacao, and
One-half a bar-glass of Sloe gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist the oil from a piece of orange peel on top.

MARTINI COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters,

One dash of Maraschino,
One liqueur-glass of Italian Vermouth, and
Two liqueur-glasses of old Tom gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

DRY MARTINI COCKTAIL

Take two dashes of orange bitters,
One dash of Curacao,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Squeeze a small piece of lemon peel on top.

MARGUERITE COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of Plymouth gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

ROSETTE COCKTAIL

Take two dashes of orange bitters,
One liqueur-glass of Grenadine, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

BEN COCKTAIL

Take one dash of orange bitters,
Four dashes of Cassis,

One liqueur-glass of French Vermouth, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Add a dash of absinthe.

JAEGER COCKTAIL

Take two dashes of orange bitters,
One liqueur-glass of old Tom gin, and
Two liqueur-glasses of Quinquina.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

SEARS COCKTAIL

Take one-half a cocktail-glass of Italian Vermouth,
and
One-half a cocktail-glass of Plymouth gin.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

NEW YORK RAISER

Take a lump of sugar, rub on a lemon so as to get a little of the oil on the sugar, put on one dash of Angostura bitters. Serve in a high-ball glass, and fill with sparkling red Burgundy.

LONE TREE COCKTAIL

Take two dashes of Maraschino,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist a small piece of lemon peel on top, and add the peel to the cocktail.

LOUIS' MIXED DRINKS

BRUT COCKTAIL

Take two dashes of Curacao,
One dash of Angostura bitters,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of Holland gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

H. P. WHITNEY COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Serve with an orange peel and a queen olive.

DEPEW COCKTAIL, VERY DRY

Take two dashes of orange bitters,
One-half a cocktail-glass of dry Spanish sherry, and
One-half a cocktail-glass of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass, and serve with a small piece of lemon peel.

CRIMSON COCKTAIL

Take two dashes of orange bitters,
One dash of Angostura bitters,
One liqueur-glass of French Vermouth, and
Two liqueur-glasses of Sloe gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Twist a small piece of tangerine peel on top, and serve with a cherry.

YALE COCKTAIL

Take one liqueur-glass of Creme d'Yvette,
Two liqueur-glasses of dry gin, and
One dash of Maraschino.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass. Serve with a pitted olive, or three blueberries on a toothpick.

ST. MARK'S COCKTAIL

Take two dashes of orange bitters,
One liqueur-glass of Grenadine, and
Two liqueur-glasses of Plymouth gin.

Fill the mixing-glass with ice; shake well and strain into a cocktail-glass.

ZAZA COCKTAIL

Take two dashes of orange bitters,
One liqueur-glass of Quinquina, and
Two liqueur-glasses of dry gin.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

MARLIAVE'S COCKTAIL

Take two dashes of orange bitters,
One dash of Maraschino,
One liqueur-glass of French Vermouth,
One liqueur-glass of dry gin, and
One liqueur-glass of Quinquina.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

BARNYARD COCKTAIL

Break three raw eggs in a high-ball glass, add
Three dashes of vinegar, and
One dash of Worcestershire sauce.

LOUIS' MIXED DRINKS

Do not stir. Serve with a teaspoon. Often used for breakfast.

GENOUD COCKTAIL

Take one-half a cocktail-glass of French Vermouth,
and
One-half a cocktail-glass of Quinquina.

Fill the mixing-glass with ice; stir well and strain into a cocktail-glass.

NAVY COCKTAIL

Take one-half a cocktail-glass of dry gin,
One-half a cocktail-glass of Italian Vermouth,
and
Two dashes of orange bitters.

Fill the mixing-glass with ice; shake well and strain into a bar-glass.

Bottled Cocktails

BOTTLED COCKTAILS

Many people desire to keep cocktails on hand instead of mixing up when necessary. The following receipts, each for a quart, will be found to give as good cocktails as those mixed individually. An old quart Sauterne bottle will hold the quantities easily. The bottle should be kept in a cool place. Shake bottle well and pour over ice before serving.

MANHATTAN COCKTAIL

Take eight ounces of French Vermouth,
Four ounces of Italian Vermouth,
Twelve ounces of Rye whiskey,
One liqueur-glass of Curacao,
Half a liqueur-glass of orange bitters, and
Four full dashes of Angostura bitters.

MARTINI COCKTAIL

Take six ounces of French Vermouth,
Four ounces of Italian Vermouth,
Twelve ounces of old Tom gin,
One liqueur-glass of Maraschino,
Half a liqueur-glass of orange bitters, and
Four dashes of Angostura bitters.

GIN COCKTAIL

Take twenty ounces of Tom gin,
Four ounces of water,
One liqueur-glass of Maraschino,
Half a liqueur-glass of orange bitters, and
Three dashes of absinthe.

WHISKEY COCKTAIL

Take twenty ounces of Rye whiskey,
Four ounces of water,
One liqueur-glass of Curacao,
Half a liqueur-glass of orange bitters, and
Six dashes of Angostura bitters.

H. P. W. COCKTAIL

Take ten ounces of French Vermouth,
Fourteen ounces of dry gin,
Half a liqueur-glass of orange bitters, and
One liqueur-glass of Curacao.

Fizzes

FIZZES

Each receipt is for one person

WHISKEY FIZZ

Take four dashes of lemon juice,
One-half a bar-glass of Bourbon whiskey, and
One teaspoonful of sugar.

Fill the mixing-glass with ice; shake well and strain into a high-ball glass, and fizz with the soda.

BRANDY FIZZ

Take one teaspoonful of sugar,
The juice of half a lemon, and
One-half a bar-glass of brandy.

Fill the mixing-glass with ice; shake well and strain into a high-ball glass, and fizz with Apollinaris.

GENERAL FIZZ

Put two dashes of Angostura bitters into a lemonade-glass and fill two-thirds full with American champagne. Fizz with a teaspoonful of powdered sugar, and drink while fizzing.

FRENCH FIZZ

Take three dashes of raspberry syrup, and
One-half a bar-glass of French Vermouth.

Put in a high-ball glass with a lump of ice, and fizz with soda.

ITALIAN FIZZ

Take one liqueur-glass of Fernet Branca, and
Two liqueur-glasses of Italian Vermouth.

Serve in a high-ball glass with a lump of ice, and fizz with soda.

BRUT FIZZ

Take two dashes of Angostura bitters on a lump of sugar, and

One-half a bar-glass of dry Spanish sherry.

Put both in a high-ball glass with a lump of ice; add a small piece of lemon peel, and fill slowly with seltzer.

KING'S FIZZ

Take one pony of Grenadine, and

One-half a bar-glass of dry Spanish sherry.

Serve in a high-ball glass with a lump of ice and a slice of orange. Fizz slowly with seltzer.

GIN FIZZ

Take the juice of half a lemon,

One teaspoonful of sugar, and

One-half a bar-glass of gin.

Fill the mixing-glass with ice; shake well and serve in a high-ball glass. Fizz with soda.

SLOE GIN FIZZ

Take the juice of half a lemon,

One-half a teaspoonful of sugar, and

One-half a bar-glass of Sloe gin.

Fill the mixing-glass with ice; shake well and strain in a high-ball glass. Fizz with soda.

SILVER FIZZ

Take the juice of half a lemon,

One teaspoonful of sugar,

The white of one egg, or a table-spoonful of cream, and

Half a bar-glass of gin.

Fill the mixing-glass with ice; shake well and strain in a high-ball glass. Fizz with soda.

LOUIS' MIXED DRINKS

GOLDEN FIZZ

Take the juice of half a lemon,
One table-spoonful of sugar,
The yolk of one egg, and
Half a bar-glass of gin.

Fill the mixing-glass with ice; shake well and strain in a high-ball glass. Fizz with soda.

ROYAL FIZZ

Take the juice of half a lemon,
One table-spoonful of sugar,
One raw egg, and
Half a bar-glass of gin.

Fill the mixing-glass with ice; shake well and strain in a high-ball glass. Fizz with soda.

High-balls

HIGH-BALLS

Place a good-sized piece of ice in a high-ball glass, and add about half a bar-glass of whatever liquor you desire, such as Rye or Scotch whiskey, brandy, green Chartreuse, white or green Creme de Menthe, Absinthe, Amer Picon, Fernet Branca, Kummel, Creme de Cassis, Grenadine, or other high-proof liqueurs, etc., and fill the glass with soda. Ginger ale or sarsaparilla are often used in place of the soda, but should not be used with liqueurs.

Punches

NOTE

A very effective punch-bowl can be made from ice. Take a piece of clear ice about fifteen inches square and thick. Fill the inner pan of a double boiler about eight inches in diameter with boiling water, and press into the centre of the ice, repeating the process until a cavity about six inches deep is formed. Place the ice on a large, deep tray and ornament with ferns and flowers.

Where a regular punch-bowl is used, place in the bowl one large piece of clear ice.

PUNCHES

Each receipt is for one person unless otherwise mentioned

BRANDY PUNCH

Take one teaspoonful of sugar,
The juice of half a lemon,
One liqueur-glass of Jamaica rum, and
Three liqueur-glasses of brandy.

Mix well in a high-ball glass with a lump of ice, and ornament with fruit, and serve with straws.

WHISKEY PUNCH

Take the juice of half a lemon,
One teaspoonful of sugar, and
One-half a bar-glass of Rye whiskey.

Fill the mixing-glass with shaved ice; shake well and strain into a star-glass. Ornament with fruit of season.

WHISKEY PUNCH, NEW YORK STYLE

Take the juice of half a lemon,
One teaspoonful of sugar, and
One-half a bar-glass of Rye whiskey.

Fill the mixing-glass with shaved ice; shake well and strain into a star-glass. Ornament with fruit of season and float a little claret on top.

BLAGDEN PUNCH

Take one teaspoonful of sugar,
One raw egg,
One liqueur-glass of brandy, and
One-half a bar-glass of Jamaica rum.

Pour into a mixing-glass; add some rich milk. Shake well and serve with a straw in a high-ball glass.

PORT WINE PUNCH

Take the juice of half a lemon,
One liqueur-glass of Rye whiskey,
Two liqueur-glasses of port wine, and
One-half a teaspoonful of sugar.

Fill the mixing-glass with ice; shake well and serve in a star-glass. Ornament with fruit of season.

MILK PUNCH

Take one teaspoonful of sugar,
Two dashes of Cacao,
One liqueur-glass of brandy,
Two liqueur-glasses of rum, and
One cup of rich milk.

Fill the mixing-glass with ice; shake well and pour into a high-ball glass. Fizz with a little soda, and grate some nutmeg on top.

HOT APPLE TODDY

Put a small baked apple in a whiskey-glass, and add one-half a bar-glass of brandy.

Fill glass with hot water. Sweeten to taste, and grate a little nutmeg on top.

INDIAN PUNCH

Take one table-spoonful of sugar,
One liqueur-glass of Creme de Cacao,
One cupful of rich milk,
One pint of cocoanut milk, and
One-half a pint of brandy.

Put in a small punch-bowl, add a cupful of cocoanut meat cut in cubes, and fizz with half a pint of Club soda. Sufficient for four.

LOUIS' MIXED DRINKS

HOT MILK PUNCH

Take one teaspoonful of sugar,
One liqueur-glass of brandy, and
Two liqueur-glasses of Santa Cruz rum.

Pour into a hot whiskey-glass; stir well and fill the glass with hot milk. Grate a little nutmeg on top.

PLYMOUTH PUNCH

Take the juice of half a lemon,
Three liqueur-glasses of Plymouth gin,
One-half a liqueur-glass of Grenadine, and
One teaspoonful of sugar.

Fill the mixing-glass with ice; shake well and strain into a star-glass. Ornament with fruit.

FARMER'S PUNCH

Take three raw eggs and beat well,
Two table-spoonfuls of powdered sugar, or two table-spoonfuls of maple syrup,
One wine-glass of Jamaica rum, and add slowly
One quart of fresh warm milk.

Stir contents well in a punch-bowl, and serve in cups with a little nutmeg on top. Sufficient for from four to six.

MOULIN ROUGE PUNCH

Fill a punch-bowl one-third full with sliced fruit and berries and cocktail cherries. Add

One pint of Grenadine,
Two liqueur-glasses of Parfait Amour, and
Fizz with a pint of seltzer water.

Sufficient for three people.

TOM AND JERRY

Take twelve raw eggs,
Two liqueur-glasses of Creme de Cacao,
One bar-glassful of Jamaica rum,
One bar-glassful of Duff Gordon sherry,
One teaspoonful of ground cinnamon,
One-quarter of a teaspoonful of ground cloves, and
One-quarter of a teaspoonful of ground allspice.

Beat the whites of the eggs to a stiff froth; add the yolks, rum, sherry, Cacao, and spice. Stir up thoroughly and thicken with fine sugar, until the mixture attains the consistency of light batter. Mix in a punch-bowl and keep in a cool place. Sufficient for eighteen to twenty people.

To serve, take one-half a bar-glass of brandy or whiskey, and a dessert-spoon of the above mixture. Put in a mug and fill with boiling water or milk, stir slowly, and grate a little nutmeg on top.

HOT INVALID PUNCH

Take one quart of hot strong chicken consomme and add one quart of Duff Gordon sherry.

Put in a punch-bowl and ornament with six poached eggs. Serve in heated consomme-cups. Sufficient for six people.

LIPTON PUNCH, HOT

Take a punch-bowl, put in one-quarter of a pound of loaf sugar, the juice of two lemons, one-half a pint of brandy, and one pint of Jamaica rum. Set fire to it. Take an infusion of green tea, one ounce to a quart, and pour the tea gently into the bowl, and add the peel of two lemons. Must be served flaming, and will be found sufficient for twelve persons.

LOUIS' MIXED DRINKS

TURKHEIM PUNCH, HOT

Keep six cloves in a pint of boiling water for five minutes. At the end of that time add the peel of two lemons, one-quarter of a pound of sugar, and a stick of cinnamon four inches long broken into small pieces. Add two quarts of red wine, one-half a wine-glass of Curacao, some sliced fruit, and serve hot in a punch-bowl. Sufficient for twelve people.

HOLY WATER PUNCH, HOT

In a punch-bowl put one-quarter of a pound of loaf sugar,

One pint of Kirschwasser,

One pint of brandy, and

One-quarter of a pound of imported dried grapes.

Set fire to this, and serve in punch-glasses while hot. Sufficient for twelve persons.

HOT SCOTCH PUNCH

Take a punch-bowl and put in the yolks of three eggs; beat them together well with a pint of Old Tom gin. Add a pinch of ground ginger and cinnamon to half a pint of boiling water; stir in well, and add a quart of Scotch ale. Mix this with the eggs; stir well and serve in high-ball glasses, and grate a little nutmeg on top. Sufficient for four people.

KNOCKOUT PUNCH, OR WOODEN MANTEL

Fill a punch-bowl one-half full with sliced fruit; add the juice of three lemons, three table-spoonfuls of sugar, and one pint of soda. Then add one quart of Santa Cruz rum, one quart of Bourbon whiskey, one wine-glass of Curacao, and one-half a pint of a strong decoction of tea. The tea is put in to kill the taste of the strong liquor, and any connoisseur is liable to be fooled on it. A great plenty for twelve persons, as the punch is very strong.

ROMAN PUNCH

Slice into a punch-bowl one orange, one lemon, a few slices of pineapple, some berries and cherries; add the juice of two lemons, three table-spoonfuls of sugar, one quart of Jamaica rum, a wine-glass of port wine, a cup of strong decoction of tea, and one pint of water. Sufficient for twelve people.

WILHELM PUNCH

Place in a punch-bowl

Two table-spoonfuls of sugar,
The juice of a lemon,
The juice of an orange,
One liqueur-glass of Eau de Vie de Dantzig,
One quart of German peach brandy, and
One pint of German seltzer.

Add a few berries, cherries, and three sliced peaches. Very strong, and sufficient for twelve people.

PHILADELPHIA PUNCH

Place in a punch-bowl

One and one-half pounds of cut sugar dissolved in
One quart of water,
One pint of lemon juice,
One quart of Jamaica rum,
One pint of brandy, and
One-half a pint of peach brandy.

Ornament with sliced fruit. Sufficient for twelve people.

MARQUIS PUNCH

Fill a punch-bowl one-third full of sliced fruit and berries; add three table-spoonfuls of sugar, one liqueur-glass of Creme de Cacao, one pint of Medford rum, one pint of Gordon sherry, one pint of water. Sufficient for six people.

LOUIS' MIXED DRINKS

HOLLAND PUNCH

Fill a punch-bowl one-third full of sliced fruit, and add

One table-spoonful of sugar,
One pint of Holland gin,
One pint of Sloe gin,
One liqueur-glass of Creme de Cacao, and
One liqueur-glass of Maraschino.

When ready to serve, fizz with a pint of soda. Sufficient for twelve persons.

QUI VIVE PUNCH

Fill a punch-bowl one-third full with sliced fruit, and add

One table-spoonful of sugar,
One liqueur-glass of Creme de Cassis,
One liqueur-glass of Eau de Ville de Marc, and
One quart of French Vermouth.

Fizz with a pint of seltzer. Sufficient for six people.

Cups

CUPS

One good-sized piece of clear ice should be put in the pitcher before adding any of the ingredients of the cup

RED BURGUNDY CUP

In a good-sized glass pitcher put

Two table-spoonfuls of sugar,
The juice of two lemons,
The juice of one orange,
Two liqueur-glasses of rum,
One liqueur-glass of Curacao, and
One quart of imported red Burgundy.

Fizz with half a pint of soda. Ornament with fruit and berries, and serve with mint. Sufficient for four people.

WHITE BURGUNDY CUP

In a good-sized glass pitcher put

Two table-spoonfuls of sugar,
The juice of two lemons,
The juice of one orange,
Two liqueur-glasses of rum,
One liqueur-glass of Curacao, and
One quart of white Burgundy.

Fizz with half a pint of soda, ornament with fruit and berries, a sprig of mint, and a bit of cucumber peel. Sufficient for four people.

CHAMPAGNE CUP

In a good-sized glass pitcher put

One table-spoonful of sugar,
The juice of two lemons,
The juice of one orange,

One liqueur-glass of Eau de Vie de Dantzig,
One liqueur-glass of Benedictine,
One liqueur-glass of fine champagne, and
One quart of domestic or imported champagne.

Fizz with half a pint of German seltzer, and ornament with fruit and cherries and mint. If American champagne is used no sugar should be put into the cup. Sufficient for four people.

SAUTERNE CUP

In a good-sized glass pitcher put
Two table-spoonfuls of sugar,
The juice of two lemons,
One liqueur-glass of Curacao,
One liqueur-glass of yellow Chartreuse, and
One quart of imported Sauterne.

Fizz with a half a pint of seltzer, and ornament with fruit, mint, and a bit of cucumber peel. Sufficient for four people.

RHINE WINE CUP

In a good-sized glass pitcher put
Three table-spoonfuls of sugar,
The juice of two lemons,
One liqueur-glass of Kummel,
One liqueur-glass of Creme de Noyeaux, and
One quart of Rhine wine.

Fizz with half a pint of German seltzer. Ornament with fruit of season, adding a tiny slice of cucumber peel, and a sprig of mint. Sufficient for four people.

RED BORDEAUX CUP

In a good-sized glass pitcher put
Two table-spoonfuls of sugar,
The juice of two lemons,

LOUIS' MIXED DRINKS

One liqueur-glass of brandy, or Rye whiskey,
One liqueur-glass of Benedictine, and
One quart of imported Bordeaux.

Fizz with half a pint of seltzer. Ornament with fruit and berries, and serve with mint. Sufficient for four people.

CLARET CUP, ORDINAIRE

In a good-sized glass pitcher put

Two table-spoonfuls of fine sugar,
The juice of two lemons,
One-half a bar-glass of Rye whiskey or rum, and
One quart of claret.

When ready to serve fizz with half a pint of soda, and ornament with fruit and a few sticks of mint.

WHITE WINE CUP, ORDINAIRE

In a good-sized glass pitcher put

Two table-spoonfuls of fine sugar,
The juice of two lemons,
One-half a bar-glass of Jamaica rum, and
One quart of white wine.

When ready to serve fizz with half a pint of soda, and ornament with fruit of season, a few sprigs of mint, and a cucumber peel. Sufficient for four people.

C. A. C. CUP

In a good-sized glass pitcher put

One table-spoonful of sugar,
The juice of two lemons,
One liqueur-glass of fine champagne,
One pint of American champagne, and
One pint of California Niersteiner.

Fizz with half a pint of soda, and ornament with fruit of season and a few sprigs of mint. Sufficient for four people.

ALFONSO CUP

In a good-sized glass pitcher put

The juice of two lemons,
The juice of one orange,
Two table-spoonfuls of sugar,
One pint of dry Spanish sherry,
One pint of Oporto wine, and
One liqueur-glass of brandy.

Ornament with sliced fruit and berries. No mint. Sufficient for four people.

MAISON D'OR CUP

In a good-sized glass pitcher put

The juice of two lemons,
The juice of one orange,
One liqueur-glass of white Creme de Menthe,
One liqueur-glass of Eau de Vie de Dantzig,
Two liqueur-glasses of yellow Chartreuse,
One pint of white Burgundy, and
One pint of champagne.

Fizz with half a pint of soda, and ornament with fruit. No mint. Sufficient for four people.

RICHELIEU CUP

In a good-sized glass pitcher put

One table-spoonful of sugar,
The juice of two lemons,
Two liqueur-glasses of Benedictine,
One liqueur-glass of Maraschino,
One liqueur-glass of brandy,
One pint of Nebbiolo Spumanti, and
One pint of Muscato Spumanti.

Ornament with sliced fruit and berries, and a little mint. Fizz with half a pint of seltzer. Sufficient for four people.

LOUIS' MIXED DRINKS

WILLIAM TELL CUP

In a good-sized glass pitcher put

Two table-spoonfuls of sugar,
The juice of one lemon,
The juice of one orange,
One pint of white Neuchatel,
One pint of red Neuchatel,
Two liqueur-glasses of Gentianne, and
Fizz with a pint of soda.

Ornament with fruit and a sprig of mint.

SPARKLING CUP

In a good-sized glass pitcher put

One table-spoonful of sugar,
One sliced lemon,
One sliced orange,
One cupful of sliced pineapple,
The juice of two lemons,
One liqueur-glass of brandy,
One liqueur-glass of Creme de Menthe,
One pint of Champagne Brut,
One pint of red Sparkling Burgundy, and
One pint of seltzer.

Ornament with berries or cocktail cherries. No mint. Sufficient for four people.

VELVET CUP

Pour slowly in a quart glass pitcher

One pint bottle of Guinness's Stout, and
One pint of imported Champagne Brut.

Serve in a star champagne-glass plain, with no fruit or ice. The Stout and Champagne should be cold before mixing. Sufficient for four people.

GARIBALDI CUP

In a good-sized glass pitcher put

One table-spoonful of sugar,
The juice of two lemons,
One liqueur-glass of Maraschino,
One pint of Lacrima Christi, and
One pint of white Chianti.

Fizz with half a pint of seltzer, and ornament with fruit, a sprig of mint, and a thin slice of cucumber peel. Sufficient for four people.

MORRISON CUP

In a good-sized glass pitcher put

One table-spoonful of powdered sugar,
The juice of two lemons,
One liqueur-glass of Benedictine
One pint of Sauterne, and
One pint of American Champagne.

Ornament with fruit of season and a sprig of mint. Sufficient for four people.

CRIMSON CUP

In a good-sized glass pitcher put

The juice of three lemons,
One table-spoonful of sugar,
One-half a wine-glass of Creme de Cacao, and
One pint of Gordon Sloe gin.

Fizz with a pint of Club soda and ornament with fruit and berries, raspberries preferred. Sufficient for four people.

FAIRFIELD CUP

In a good-sized glass pitcher put

The juice of two lemons,
One table-spoonful of sugar,

LOUIS' MIXED DRINKS

One wine-glass of Cocktail Cherry juice,
One pint of imported Burgundy, and
One pint of American champagne.

Ornament with fruit of season, a sprig of mint, and one slice of cucumber peel. Sufficient for four people.

PICON CUP

In a good-sized glass pitcher put
Two table-spoonfuls of sugar,
One bar-glass of Curacao, and
One pint of Amer Picon.

Fizz with a pint of seltzer and ornament with sliced oranges. No mint. Sufficient for four people.

ST. CHARLES CUP

In a good-sized glass pitcher put
Two table-spoonfuls of sugar,
The juice of two lemons,
One liqueur-glass of Creme de Menthe,
Two liqueur-glasses of Grand Marnier, and
One quart of Hungarian Red Wine.

Fizz with half a pint of soda and ornament with fruit of season; no mint. Sufficient for four people.

IMPERIAL CUP

In a good-sized glass pitcher put
One table-spoonful of sugar,
The juice of two lemons,
Two liqueur-glasses of Swedish Punch,
One quart of sparkling Red Burgundy, and
Half a pint of Apollinaris.

Ornament with fruits of season and a sprig of mint. Sufficient for four people.

Mixed Cordials

MIXED CORDIALS

The following receipts are simply for one person

POUSSE - CAFE, SEVEN COLOURS

Care must be taken in pouring, so that the cordials will not blend, and each will preserve its own individuality of colour. Pour the cordials in equal quantities into a pousse-café glass in the following order:

Parfait d'Amour,
Maraschino,
Creme d'Yvette,
Creme de Menthe,
Yellow Chartreuse,
Curacao, and
Cognac.

POUSSE - CAFE, TWELVE COLOURS

Care must be taken in pouring so that the cordials will not blend, and each will preserve its own individuality of colour. Pour the cordials in equal quantities into a pousse-café glass in the following order:

White Curacao,
Creme de Cassis,
Maraschino,
Creme de Menthe, green,
Yellow Chartreuse,
Triple Sec,
Creme de Menthe, white,
Curacao,
Kummel,
Green Chartreuse,
Kirsch, and
Cognac.

POUSSE L'AMOUR

Take one liqueur-glass of Maraschino, and pour in a wine-glass; add the yolk of one egg and float carefully. On top pour carefully one glass of Creme de Cacao, and on this float one liqueur-glass of brandy.

JERSEY COW

Pour carefully in a liqueur-glass equal amounts of the following cordials:

Parfait d'Amour,
Maraschino, and
Apricot brandy.

Float a little cream on top.

SAM WARD

Line a cocktail-glass with lemon peel; fill with shaved ice, and fill the glass with yellow Chartreuse. Serve with a straw.

TRICOLOUR

Pour equal amounts of the cordials into a pousse-café glass in the following order:

Parfait d'Amour,
Maraschino, and
Creme d'Yvette.

ORANGINE

Take half an orange. Remove the pulp and turn the skin inside out, so as to form a small bowl. Put in two lumps of sugar and two liqueur-glasses of brandy. Set fire to the brandy, and when burnt pour the liquid in a liqueur-glass and serve while hot. For each extra person add one liqueur-glass of brandy and half a lump of sugar.

LOUIS' MIXED DRINKS

FORBIDDEN FRUIT

Take half a grapefruit. Remove the pulp and turn the skin inside out, so as to form a small bowl. Put in two lumps of sugar and two liqueur-glasses of brandy. Set fire to the brandy, and when burnt pour the liquid in a liqueur-glass and serve while hot. For each extra person add one liqueur-glass of brandy and half a lump of sugar.

Miscellaneous

MISCELLANEOUS

Each receipt is for one person unless otherwise mentioned

WHISKEY COBBLER

Put two dashes of Grenadine,
The juice of half a lemon,
One teaspoonful of sugar, and
One-half a bar-glass of Rye whiskey in a high-ball glass.

Fill the glass with ice; shake well, ornament with fruit and a sprig of mint, and serve with straws.

WHISKEY TODDY, COLD

Take the juice of half a lemon,
One teaspoonful of sugar, and
One-half a bar-glass of whiskey.

Fill the mixing-glass two-thirds full of shaved ice; stir well and strain into a star-glass. Fill with soda, and add a slice of lemon and orange.

WHISKEY RICKEY

Take one-half a bar-glass of Rye whiskey, and
The juice of a whole lime.

Put in a star-glass with a good-sized piece of ice, and add half of the lime itself. Fill the glass with soda and stir only when ready to serve.

WHISKEY SOUR

Take the juice of half a lemon, and
One-half a bar-glass of Rye whiskey.

Fill the mixing-glass with shaved ice; shake well and strain into a star-glass. Fill with soda.

WHISKEY SOUR, NEW YORK STYLE

Take the juice of half a lemon and half a bar-glass of Rye whiskey. Fill mixing-glass with shaved ice, shake well, and strain into a star-glass. Fill with soda and float a little claret on top.

WHISKEY SANGAREE

Take one teaspoonful of sugar,
One-half a bar-glass of Bourbon whiskey, and
Two dashes of Curacao.

Shake well in a mixing-glass, and strain into a star-glass which contains two or three lumps of ice.

BRANDY SOUR

Take the juice of half a lemon,
One teaspoonful of sugar,
One dash of Cacao, and
One-half a bar-glass of brandy.

Fill the mixing-glass with ice; shake well and strain into a star-glass. Ornament with fruit.

BRANDY SOUR, NEW YORK STYLE

Take the juice of half a lemon,
One teaspoonful of sugar,
One dash of Curacao, and
Half a bar-glass of brandy.

Shake well in a mixing-glass with some ice, strain in a star-glass, and ornament with fruit. Float a little claret on top.

BRANDY COOLER

Pare the rind of a lemon, leaving the peel whole, and place in a high-ball glass with a lump of ice. Add one-half a bar-glass of brandy, and fill the glass with Club soda.

LOUIS' MIXED DRINKS

BRANDY FLIP

Take one teaspoonful of sugar,
One raw egg, and
Half a bar-glass of brandy.

Fill the mixing-glass with ice; shake well and pour into a star-glass. Float a little cream on top, and grate a little nutmeg over.

MINT JULEP

Put four or five leaves of mint in a mixing-glass with cracked ice and a little water; shake well and then strain contents into a high-ball glass. Add two or three lumps of ice. Put in one-half a bar-glass of brandy, a teaspoonful of sugar; shake well; ornament with fruit and mint, and add three dashes of St. Croix rum on top.

BRANDY TODDY

Take one-half a pony of apricot brandy, and
One-half a bar-glass of brandy.

Fill the mixing-glass with ice; shake well and strain into a star-glass. Fizz with soda.

HORSE'S NECK

Cut the rind of a lemon in a long strip,
Place in a lemonade-glass, holding one end of the peel above a lump of ice, and fill the glass with a bottle of imported ginger ale.

SILVERETTE

Take one teaspoonful of sugar,
Two dashes of lemon juice,
The white of one egg, and
One-half a bar-glass of brandy.

Fill the mixing-glass with ice; shake well; strain into a star-glass; float a little cream on top, and grate on a little nutmeg.

MAMIE TAYLOR

Cut the rind of a lemon in a long strip. Place in a lemonade-glass, holding one end of the peel above a lump of ice. Pour in a half a bar-glass of Rye or Scotch whiskey or brandy, and fill the glass with imported ginger ale.

MOULIN ROUGE

Take the juice of half an orange, and
One-half a bar-glass of Grenadine.

Pour into a lemonade-glass with a couple of pieces of ice, and fill with Club soda.

MASSAGRAND

Take one teaspoonful of sugar,
One-half a bar-glass of Kirschwasser, and
One breakfast-cup of strong black coffee.

Fill the mixing-glass with ice; shake well and serve in a lemonade-glass with straws. Ornament with a sliced lemon.

GRENADINE

Take one-half a liqueur-glass of Grenadine, and
One-half a bar-glass of brandy.

Serve in a high-ball glass with ice, and fizz with lithia water.

STIFFERINO

Take one teaspoonful of sugar,
One-half a liqueur-glass of Benedictine,
One-half a bar-glass of brandy, and
One breakfast-cup of strong black coffee.

Shake well in the mixing-glass with ice; ornament with lemon peel, and serve with a straw in a high-ball glass.

LOUIS' MIXED DRINKS

JOHN COLLINS

Take one-half a teaspoonful of sugar,
The juice of half a lemon, and
A generous half bar-glass of Holland gin.

Dissolve the sugar with a spoon, add three lumps of ice, and pour into a lemonade-glass. Fill the glass with Club soda.

TOM COLLINS

Take one-half a teaspoonful of sugar,
The juice of half a lemon, and
A generous half bar-glass of Old Tom gin.

Dissolve the sugar with a spoon, add three lumps of ice, and pour into a lemonade-glass. Fill the glass with Club soda.

REMSON COOLER

Take the rind of a whole lemon,
Three lumps of ice,
One-half a bar-glass of Tom gin, and
One bottle of plain soda.

Stir together well, and serve in a lemonade-glass.

HORNE COOLER

Take two liqueur-glasses of Tom gin, and
One liqueur-glass of Quinquina.

Put in a high-ball glass with ice, and fill up with soda.

PINK ONE

Take the juice of half a lemon,
One-half a bar-glass of Tom gin, and
One-half a liqueur-glass of Grenadine.

Fill the mixing-glass with ice; shake well; strain into a high-ball glass, and fizz with soda.

SHANDY GAFF

Fill a high-ball glass or a mug half-full with ale, and the remaining half with Irish ginger ale. In England, where this drink had its origin, it is made with Bass's ale and ginger ale, and is called " Half and Half."

COURTNEY COOLER

Take one liqueur-glass of Old Tom gin and two liqueur-glasses of green Creme de Menthe. Pour this into a cocktail-glass, fill with cracked ice, and serve with a straw.

POMPIER

Take one liqueur-glass of Cassis, and
One-half a bar-glass of French Vermouth.

Put in a high-ball glass with a lump of ice, and fizz with soda.

SHERRY AND EGG

Take a wine-glass; put in a little Gordon sherry; add carefully a raw egg, and fill the glass with sherry.

SHERRY AND EGG BRUT

Take a wine-glass; put in a little dry Spanish sherry; add carefully a raw egg, and fill the glass with sherry.

BREAKFAST

Take one teaspoonful of sugar,
One liqueur-glass of cream,
One raw egg,
Two liqueur-glasses of Gordon sherry, and
Two liqueur-glasses of dry Spanish sherry.

Shake well and pour into a star-glass.

LOUIS' MIXED DRINKS

SHERRY FLIP

Take one teaspoonful of sugar,
One raw egg, and
One-half a bar-glass of Gordon sherry.

Shake well; pour into a star-glass, and grate a little nutmeg on top.

SHERRY COBBLER

Take one teaspoonful of sugar,
The juice of half a lemon, and
One bar-glass of Gordon sherry.

Shake well, and pour into a high-ball glass filled with cracked ice. Fizz with a little soda, ornament with fruit, and serve with straws.

PORT WINE FLIP

Take one teaspoonful of sugar,
One raw egg,
One liqueur-glass of cream, and
Two liqueur-glasses of port wine.

Shake well; pour into a star-glass, and grate a little nutmeg on top.

PORT WINE COBBLER

Take one teaspoonful of sugar,
The juice of one-half a lemon,
Two dashes of Cacao, and
One-half a bar-glass of port wine.

Fill the mixing-glass with ice; shake well; strain into a high-ball glass with cracked ice, and ornament with fruit. Serve with straws.

PORT AND EGG

Take a wine-glass; put in a little port; add a raw egg, and fill the glass with port.

HOT WHISKEY

Take a hot whiskey-glass; dilute sugar to taste in hot water; add half a bar-glass of whiskey, and serve with a slice of lemon and spice on top.

HOT BRANDY, SHERRY, ETC.

The same as Hot Whiskey, only substitute the liquor desired instead of whiskey.

KIKERIKI

Take the yolk of an egg; beat it up with a teaspoonful of sugar, and add half a bar-glass of dry sherry. Put in a hot whiskey-glass, and fill up with boiling milk; stir well, and serve with grated nutmeg on top.

SHAMROCK

Take a cup of strong cold tea,
Two dashes of lemon juice, and
One-half a bar-glass of Jamaica rum.

Shake well, and serve with a slice of lemon in a high-ball glass, with a piece of ice.

COFFEE COOLER

Take a breakfast-cup of strong black coffee,
A teaspoonful of sugar,
Two dashes of lemon juice, and
One liqueur-glass of Kirschwasser.

Shake well in the mixing-glass with ice, and strain into a high-ball glass. Twist a lemon peel on top.

HARD ALEE

Take one-half a teaspoonful of sugar,
A glass of rich milk,

One raw egg, and

One-half a bar-glass of rum.

Fill the mixing-glass with ice; shake well; strain into a high-ball glass, and add a table-spoonful of salt-water.

RUM FLIP

Take one teaspoonful of sugar,

One raw egg, and

One-half a bar-glass of Jamaica rum.

Fill the mixing-glass with ice; shake well; strain into a star-glass, and fizz with soda.

HOT RUM FLIP

Take one teaspoonful of sugar,

One raw egg, and

One-half a bar-glass of Jamaica rum.

Shake well; strain into a hot whiskey-glass; fill up with hot milk, and grate a little nutmeg on top.

KNOCKER

Take one teaspoonful of sugar,

One liqueur-glass of brandy,

Two liqueur-glasses of Medford rum, and

One raw egg.

Fill the mixing-glass with ice; shake well, and pour into a high-ball glass, and fizz with soda.

SHERRY JULEP

Take one teaspoonful of the juice of cocktail cherries,

One liqueur-glass of port wine, and

One-half a bar-glass of Amontillado sherry.

Fill the mixing-glass with ice; shake well and strain into a high-ball glass with cracked ice. Ornament with fruit and mint, and serve with straws.

OLD TOM JULEP

Take one liqueur-glass of Grenadine,
One dash of Creme d'Yvette,
One-half a bar-glass of gin, and
The juice of half a lemon.

Shake well in the mixing-glass, and strain into a high-ball glass with a lump of ice. Ornament with fruit and mint, and serve with straws.

WHISKEY JULEP

Take one-half a teaspoonful of sugar,
Two dashes of lemon juice,
One dash of Creme de Cacao, and
One-half a bar-glass of Rock and Rye whiskey.

Shake well in the mixing-glass, and strain into a high-ball glass with a lump of ice. Ornament with fruit and mint, and serve with straws.

BRANDY JULEP

Take one teaspoonful of sugar,
Two dashes of Creme de Vanilla or Cacao,
The juice of half an orange, and
One-half a bar-glass of brandy.

Shake well in a mixing-glass, and strain into a high-ball glass with a lump of ice. Ornament with fruit and mint, and serve with straws.

EGG NOG

Take one teaspoonful of sugar,
One raw egg,
Two dashes of Curacao,
One liqueur-glass of brandy or whiskey, and
One liqueur-glass of cream.

Shake well, and pour into a star-glass. Fill the glass with rich milk.

LOUIS' MIXED DRINKS

BRANDY SMASH

Take one teaspoonful of sugar and four leaves of fresh mint. Press the mint in the sugar; mix with a little water so as to extract the flavour. Put the decoction in a high-ball glass; add half a bar-glass of brandy, some ice; ornament with fruit of season, two sprigs of mint, and serve with straws. Fizz with soda.

SUISSES

Take a cocktail-glass; fill with shaved ice; add a liqueur-glass of water and a liqueur-glass of absinthe. Serve with a straw.

ABSINTHE FRANCAISE

Take two liqueur-glasses of absinthe, and
Two dashes of Anisette.

Pour into a high-ball glass, and fill the glass very slowly with ice-water.

ABSINTHE FRAPPE

Take three dashes of plain syrup, and
One liqueur-glass of absinthe.

Fill mixing-glass with ice; add a little water; shake well, and strain into a cocktail-glass.

PORT WINE SANGAREE

Take one teaspoonful of sugar,
Three drops of Creme de Cacao, and
One bar-glass of port wine.

Fill the mixing-glass with ice; shake well and strain into a star-glass. Grate a little nutmeg on top.

PORT D'AMOUR

Take one teaspoonful of sugar,
The juice of one-fourth a grape-fruit,

One liqueur-glass of port wine, and

One liqueur-glass of Parfait d'Amour.

Shake well in the mixing-glass with ice, strain, and serve in a star-glass. Float a little cream on top.

GIN RICKEY

Take the juice of a whole lime, and

One-half a bar-glass of gin.

Put a lump of ice and one-half of the lime in a high-ball glass, and when ready to serve, fizz with soda.

DEFENDER

Take one teaspoonful of sugar,

Two liqueur-glasses of brandy,

One liqueur-glass of rum, and

The juice of half a lemon.

Fill the mixing-glass with ice; stir well and strain into a star-glass. Ornament with fruit.

AMER PICON

Take half a liqueur-glass of Curacao or Grenadine, and

One-half a bar-glass of Amer Picon.

Serve in a high-ball glass with ice, and fizz with soda.

ELDERBERRY WINE

Strip the berries from the large stalks and set them in a pan in the oven when the fire is just dying down at night, leave until morning, then squeeze through a cheese-cloth, and to every gallon of juice add six quarts of boiling water, one pound of sugar, one-quarter of an ounce of allspice, one-quarter of an ounce of cloves, and one-quarter of an ounce of ginger-root. Add four gallons of California wine and one-half a yeast-cake. Let it work for nine days and then when wholly settled bottle.

LOUIS' MIXED DRINKS

CHERRY BOUNCE

Mash the cherries well and strain through a cheese-cloth. To each gallon of juice add one-half a gallon of water. Boil as long as any scum rises, then to every gallon add one and one-half pounds of sugar, more or less, according to the cherries and to the taste. Boil and skim as before. When cold add to each quart of juice a pint of brandy or whiskey.

CHERRY BRANDY OR RUM

Place five pounds of wild cherries in a wooden bucket, and add one-half a gallon of maple syrup. Let ferment for three days, then strain through cheese-cloth, put in a five-gallon jug, and add four gallons of California brandy. The older it gets the better and stronger it will be. The same for cherry rum, only use Medford rum instead of brandy.

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